

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of Claims:**

1. (Currently amended) A process for preparing a hot liquid fiber product for enteral administration, comprising admixing:
  - a. a serving of a reconstitutable composition comprising
    - (i) between about 0.1 g ~~gram~~ and about 75 g of ~~grams~~ pectin;
    - (ii) an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units; and
    - (iii) an effervescent system; and
  - b. a liquid with a temperature that exceeds 35°C.
2. (Currently amended) The process according to claim 1, wherein the indigestible oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrans, galactooligosaccharides (~~including transgalactooligosaccharides~~), xylooligosaccharides, soybean oligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannoooligosaccharides, fucooligosaccharides and mixtures thereof.
3. (Currently amended) The process according to claim 1 ~~or 2~~, wherein the reconstitutable composition further comprises a calcium salt.
4. (Currently amended) The process according to claim 1 ~~any one of the preceding claims~~, wherein the liquid has a volume of between about 50 and about 1000 ml.
5. (Currently amended) The process according to claim 1 ~~any one of the preceding claims~~, wherein the ~~fiber~~ pectin comprises is low-methoxylated pectin.
6. (Currently amended) The process according to claim 1 ~~any one of the preceding claims~~, wherein the effervescent system comprises ~~contains~~ at least one base that liberates carbon dioxide selected from the group consisting of sodium carbonate, potassium carbonate,

sodium bicarbonate, potassium bicarbonate, calcium bicarbonates, ammonium bicarbonate and sodium glycine carbonate.

7. (Currently amended) The process according to claim 6, wherein the effervescent system further comprises ~~comprising~~ an acidic component ingredient ~~ingredient~~ selected from the group consisting of as-citric acid, tartaric acid, adipic acid, fumaric acid, malic acid, lactic acid, acetic acid, maleic acid, ~~and benzoic acids~~, and phosphoric acid ~~phosphates~~.
8. (Currently amended) The process according to claim 1 ~~any one of the preceding claims~~, wherein the reconstitutable composition further comprises NaCl and/or glutamate.
9. (Currently amended) The process according to claim 1 ~~any one of the preceding claims~~, wherein the resulting liquid fiber product has a pH above 4.
10. (Currently amended) The process according to claim 1 ~~any one of the preceding claims~~, wherein the reconstitutable composition comprises ~~contains~~ a calcium salt with a solubility below about 0.15 g per 100 ml water at 20°C and at pH 7 which provides more than 0.05 g of ~~gram~~ dissolved calcium per 100 ml water at a pH below 4 and at a temperature of 37°C, and the resulting liquid product (i) has a viscosity below about 100 mPas, and (ii) exhibits a viscosity above about 250 mPas when it is acidified to pH 3.
11. (Previously presented) A hot liquid fiber product with a viscosity below about 100 mPas, a pH that exceeds 4 and a temperature of at least 35°C, prepared with the process according to claim 10.
12. (Currently amended) A hot liquid fiber product with a viscosity below about 100 mPas, a temperature of at least 35°C and a viscosity of at least about 250 mPas when it is acidified to pH 3, said composition comprising (i) a calcium salt with a solubility below about 0.15 g per 100 ml water at 20°C and at pH 7 which provides more than 0.05 g of ~~gram~~ dissolved calcium per 100 ml water at a pH below 4 and at a temperature of 37°C, (ii) per serving between about 0.1 g ~~gram~~ and about 75 g of ~~grams~~ fiber, and (iii) an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units.

13. (Currently amended) ~~Use of fiber in the manufacture of composition for use in a~~ A method for ~~treating the treatment and/or preventing prevention of~~ a diet responsive condition in a monogastric mammal, said method comprising enterally administering to the mammal the hot liquid fiber product composition of claim ~~11 or~~ 12.
14. (Currently amended) The method ~~Use~~ according to claim 13[[14]], wherein the diet responsive condition is overweight.
15. (Currently amended) A packaged reconstitutable composition which bears instructions to mix one or more servings of the reconstitutable composition with a liquid having a temperature above 35°C, said composition comprising per serving:
- (i) between about 0.1 g ~~gram~~ and about 75 g ~~of grams~~ pectin;
  - (ii) an indigestible oligosaccharide with a degree of polymerization exceeding 2 and below 60 monose units; and
  - (iii) an effervescent system.
16. (Currently amended) The packaged composition according to claim 15, wherein the composition comprises per serving:
- (i) between about 0.5 g and about 15 g of low methoxylated pectin and/or alginate;
  - (ii) between about 0.01 g and about 25 g ~~grams of a~~ base that liberates carbon dioxide, ~~preferably~~ selected from the group consisting of sodium carbonate, potassium carbonate, calcium carbonate, sodium bicarbonate, potassium bicarbonate, calcium bicarbonates, ammonium bicarbonate and sodium glycine carbonate;
  - (iii) between about 0.025 g and about 5 g ~~of an grams~~ acidic component~~ingredient~~, ~~preferably~~ selected from the group consisting of citric acid, tartaric acid, adipic acid, fumaric acid, malic acids, lactic acid, acetic acid, maleic acid, ~~and benzoic acid,s; and phosphoric acid; phosphates and~~
  - (iv) between about 0.05 g and about 5 g ~~of grams~~ calcium.
17. (Canceled)

18. (New) A method for treating and/or preventing a diet responsive condition in a monogastric mammal, said method comprising enterally administering to the mammal a hot liquid fiber product prepared by the process of claim 1, wherein the hot liquid fiber product has a viscosity below about 100 mPas, a pH that exceeds 4 and a temperature of at least 35°C.
19. (New) The method according to claim 17, wherein the diet responsive condition is overweight.